



HAM MOUSSE ON TOAST



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

250 g Ham, finely chopped

1 tbsp Flat-leaf parsley, finely chopped

Mustard

Pepper

Horseradish

4 Slice(s) of white bread, toasted

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the ham, parsley and seasoning and mix well.
3. Chill for at least 4 hours (preferably overnight).
4. Portion the mousse using two teaspoons and serve on small slices of toast.